TZUCO

by Chef Carlos Gaytán

ENTRADAS

MUSHROOM CAZUELA 24
Gruyère cheese fondue, wild mushrooms, shallots, garlic, rosemary, house-made masa madre bread.

PAPAS ZAMORANAS 18
Fingerling potatoes, salsa macha, lime juice, charred avocado, mint jocoque.

TLACOYO 16
Thick oval-shaped blue corn masa, black bean purée, haricots verts, salsa cruda, sour cream, queso fresco.

HEIRLOOM TOMATOES 16
Local heirloom tomatoes, huitlacoche fondue, pickled peach, basil oil.

CAESAR SALAD 18
Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, queso de Cincho.

GUACAMOLE 18
Creamy avocado, pico de gallo, lime juice, Huitzuco cheese, tortilla chips.
Add crispy pork belly 5

***STEAK TARTARE** 25
Strip loin, Melipona honey and chipotle aioli, dill, chives, crispy rice, house-made black brioche bread.

TETELA 18
Stuffed triangle-shaped corn masa, chicken tinga, sour cream, creamy chipotle, queso fresco.

PULPO ENAMORADO 26
Guajillo roasted octopus, salsa macha, pickled carrots, peas, potatoes, tonnato aioli.

***TUNA TIRADITO** 24
Tuna, smoked onion oil, yuzu, soy sauce, red onion, cucumber, avocado, serrano pepper

***CEVICHE VERDE** 20
Hamachi, cactus aguachile, cucumber, lime, juice, avocado mousse.

MEJILLONES 26
P.E.I. mussels, saffron beurre blanc, dried chorizo, pickled jalapeños, house-made masa madre bread.

LOBSTER TOSTADA ..... MCA CHIC AGO 24
Lobster meat, tuna carnitas spread, mayonnaise, avocado mousse, pickled carrots, peas, potatoes, tostada.
Guests of Tzuco enjoy 2-for-1 tickets to Dancing The Revolution at the MCA Chicago. Use code SOMOS at checkout.

PRINCIPALES

COCHINITA PIBIL 45
Guerrero-style pork shank, black bean purée, pickled red onions, habanero salsa. *Served with corn tortillas.*

POLLO CON MOLE 34
Airline chicken breast, homemade mole, saffron rice, yellow plantain, pickled red onion.

CHICHARRÓN DE PESCADO ..... MP
Whole fried Red Snapper, creamy coleslaw, peanut-chipotle aioli, salsa verde, corn tortillas. *Serves two.*

BARBACOA 42
Braised lamb neck barbacoa, mint jocoque, pinto bean purée, sweet pickled vegetables. *Served with corn tortillas.*

COUSCOUS CHILE RELLENO 28
Stuffed poblano pepper, cauliflower, guajillo paste, gruyère cheese, couscous salad.

***MAHI MAHI** 36
Pan-seared Mahi Mahi, salsa cruda verde, scalloped potatoes.

COSTILLAS DE RES 48
Braised short ribs, tomato, onion, charred avocado, brussels sprouts, blend of guajillo & ancho chiles.
Served with flour tortillas.

***TZUCO BURGER** 32
Beef sirloin, brioche bun, oven-roasted tomatoes, gruyère cheese, pickled beets, serrano peppers, black truffle sauce & aioli. *Side of pommes frites.*

CARNE ASADA

Oven-roasted tomatoes, roasted fingerling potatoes, chipotle & goat cheese fondue.

***NY Angus Strip** 64

***Snake River Farms Dry-Aged Ribeye**
(24 oz. bone-in) ..... MP
Serves two.

PARA ACOMPAÑAR

HANDMADE TORTILLAS 4

POMMES FRITES 12
Pommes frites, parmesan cheese, garlic parsley butter.

ESPÁRRAGOS 14
Asparagus, black garlic aioli, parmesan cheese, lemon zest.

ESQUITES 14
Sweet corn, epazote aioli, piquín chili powder, Huitzuco cheese, lime juice.



CONCEPT BY - CARLOS GAYTÁN · CHEF DE CUISINE - MAURICIO FRANCO · SOUS CHEF - OLIMPIA CALDERÓN
PASTRY CHEF - JUAN CHÁVEZ · GENERAL MANAGERS - ANGEL QUINTERO & JANITZO MEDINA

*Consuming raw or undercooked meats, poultry or seafood may increase the risk of foodborne illness. Inform your server if anyone in your party has a food allergy.
These items are vegetarian.
Parties of six or more will have an automatic 20% service charge added to the bill.
To offset rising costs associated with the restaurant, we add a 3.5% surcharge to all checks. Removable upon request.

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COCKTAILS



DRAGONES MARGARITA **25**
Casa Dragones blanco tequila, tepache, cilantro, caramelized roasted pineapple.

TZUCO MARGARITA **16**
Cuervo Tradicional tequila, Cointreau liqueur, cucumber, St. Germain, lime juice.





PIBIL **16**
Cuervo Tradicional tequila, almond, guajillo chili, cumin, pineapple vinegar, lime.

COCONUT MARGARITA **22**
Reserva de la Familia reposado tequila, toasted coconut, pineapple rum, coconut liqueur, lime juice.



CANTARITO **16**
Ilegal Mezcal joven, Maestro Dobel Diamante tequila, grapefruit juice, soda.

GUAVARITA **19**
Celosa tequila, guava puree, and horchata foam.

GARIBALDI **17**
Ilegal Mezcal, Tin Cup, Metaxa and ginger lavender foam

MOLE OLD FASHIONED **18**
TinCup bourbon, mole syrup, mole bitters.





MEXICAN NEGRONI **19**
Campari, fat-washed Ilegal Mezcal joven, sweet pink-peppercorn-infused vermouth.

HORCHATA LATTE MARTINI **18**
Horchata, Grey Goose vodka, Mr. Black coffee liqueur, Frangelico liqueur.



LYCHEE MARTINI **16**
Grey Goose vodka, rose liquor, ume plum liquor, sake, lychee liquor and syrup.

POLANCO **15**
The Botanist gin , Aperol, Cointreau Berry syrup, limoncello and tonic water

LA CONDESA **18**
Bacardi 8, Cherry port, Montenegro cacao infusion

CASA DRAGONES FLIGHT
Blanco, Reposado & Añejo
0.5 Oz ea.
30

SPIRIT FREE

DAYDREAM **12**
Cucumber water, lime juice, chia seeds, aloe vera juice.

ON THYME **15**
Non-alcoholic agave spirit, thyme, strawberry, lemon, soda.

NA COSMOPOLITAN **15**
Non-alcoholic agave spirit and orange aperitif, lime juice, prickly pear syrup, cranberry juice.

AGUAS FRESCAS **6**
Horchata / Jamaica / Tamarindo

REFRESCOS/AGUAS

Acqua Panna natural spring water -1L- **10**
San Pellegrino sparkling water -1L- **10**
Mexican Coke **7**
Sprite **6**

CERVEZAS

Victoria **7**
Modelo Especial **8**
Pacífico **8**
Beer for Tacos® **12**

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